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PHOTOGRAPH BY ANNIE SCHLECHTER

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RECENTLY, I INVITED a few friends over for dinner. I love to cook, but these days I spend more of my time appealing to picky toddler palates than to sophisticated grown-up ones. So I called my mom, a consummate hostess, for advice. Mom has rules, and she shared them with me that night. Rule No. 1: "Your mood will set the mood for your guests, so relax." (This is Mom's most important rule ... aside from No. 4*, that is.) Rule No. 2: "Keep the food simple." Never over-seasoned, overworked, or overcomplicated, Mom's staple meals celebrate fresh ingredients that don't need embellishment. Rule No. 3: "An inviting environment is more important than delicious food."

After we hung up, I couldn't get the last rule out of my mind. While she'd certainly lifted (some of) the pressure off the menu, she'd also given me something a bit less tangible to think about. What is it about welcoming spaces that make them so, well, welcoming?

At a family friend's beach cottage, it's the conversation-starting personal touches-a rainbow of painted handprints lining the walkway, mudroom walls graffitied with messages left by grateful guests. At a designer friend's home, it's the thoughtful attention paid to even the tiniest details, from a pretty antique hook just where you'd want to hang your bag or coat to a vintage linen cocktail napkin right where you'd want to rest your drink. And at my mom's house, it's the way the interiors appeal to all senses: colorful artwork, warm lighting, restful music, and an absolutely divine aroma. (The comforting scent of sweet gardenia will forever remind me of coming home from college for Thanksgiving.)

One characteristic notably absent in all of those homes—and in the four beach cottages featured in this issue? An air of perfection. In fact, the more I thought about it, I realized that it's the charming quirks, like the tiny galley kitchen with no room for a dishwasher on page 55 or the creaky, century-old heart-pine floors on page 61 that turn any ol' house into a warm, inviting home. Especially as we head into the holiday entertaining season, embracing your own home's imperfections feels like a decorating idea worth celebrating.

*Rule No. 4: "If you serve enough wine, they won't care how the food tastes." Cheers to that!

Steele

STEELE THOMAS MARCOUX EDITOR

BUILDING THE DREAM

🚃 NORTH KOHALA, HAWAII 🖿

We're sharing the adventures of journalist/novelist James Sturz as he builds an off-the-grid seaside home in Hawaii. Follow as his dream becomes reality

at coastalliving.com/building-the-dream-hawaii.

VIEWFINDER

CL staffers share how they enjoy the beach in the off-season



Associate Photo Editor Lindsey Stone captures the awesome power of the surf on a blissfully empty beach in Southampton, New York.

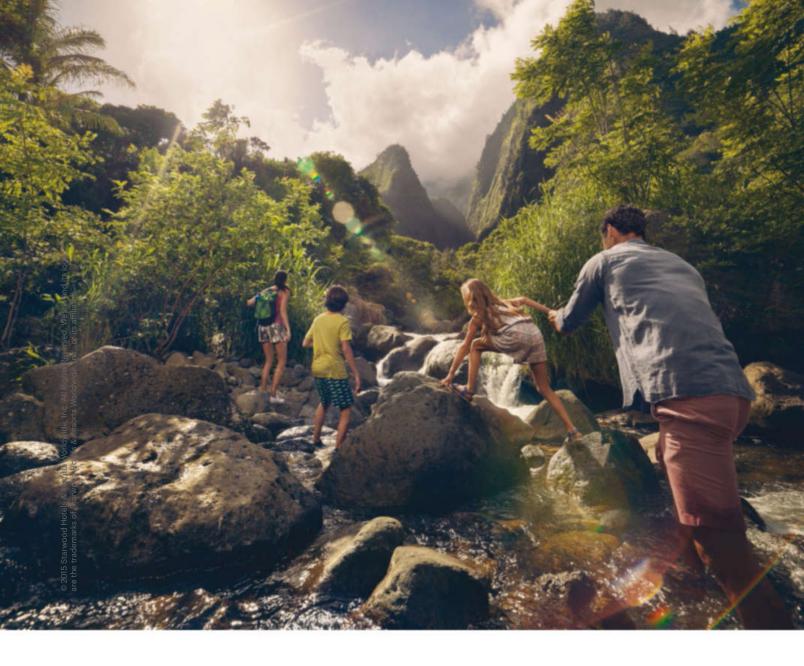


On a midwinter getaway to Rosemary Beach, Florida, coastalliving.com Editor Susan Mahon takes in a fiery sky.



Associate Homes Director Nicole Hendrick kicks up her heels (and then some) after a morning run along Seagrove Beach, Florida.

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CAVAN IMAGES/OFFSET; SECTION PRODUCED BY RACHAEL BURROW, MADELEINE FRANK, TRACEY MINKIN, AND MARISA SPYKER



FOR MANY WANDERERS at heart, the fantasy may sound familiar: Quit your job, buy a boat, spend a year drifting along and exploring new

shorelines. Few manage to make it happen, but when Amy McCullough and her partner, Jimmie Buchanan, dreamed up that scenario while canoeing near their then-home of Portland, Oregon, it didn't take long for them to make it a reality. "We wanted a way to get out there and see the West Coast," says McCullough.

So with a 27-foot secondhand sloop they purchased, the couple embarked on a year-long journey from Portland to the Sea of Cortez, surviving on a \$12,000 budget and little more than ramen, PB&J, and wine along the way. "Box wine became a tradition because it was what we could afford," McCullough says with a laugh. "We became cheap-wine connoisseurs."

McCullough tells their story of love, perseverance, and cruising the Pacific in her new memoir, The Box Wine Sailors: Misadventures of a Broke Young Couple at Sea. After a day of sailing, they'd anchor in a different port, spend the evening exploring, and rise with the sun to do it all again. "The sunsets were indescribable—there's nothing between you and the horizon but water and colorful skies." she says.

The book recounts some adrenalinepumping moments, too. On the way to Cape Mendocino, the couple got caught in a storm that propelled the boat off course amid surging waves. Luckily, they made it to their anchor point, awakening the next morning to sunny views of Mendocino's black-sand beaches. "We were constantly in awe-at what we had to do and how we were rewarded," McCullough says. "It was our dream to do something adventurous, with no obligation to anything but the sea."

COOL STORIES

NONFICTION NIRVANA

Six more true-life tomes to savor

Oyster: A Gastronomic **History**

(Abrams)

BY DREW SMITH

In this ode to the iconic bivalve, Smith traces the history of the oyster in food and culture, from its early cultivation by the wealthy ancient Romans to the rise of the beloved oyster bar in the late 20th century. Slurp away, fellow oyster aficionados.

Barbarian Days: A Surfing Life

(Penguin Press)

BY WILLIAM FINNEGAN

Few people are more deserving of the moniker "wave worshipper" than Finnegan. In this memoir, the author (a staff writer at The New Yorker) shares his epic tales of hanging ten on the most breathtaking, and at times harrowing, waves on Earth.

Katrina: After the Flood

(Simon & Schuster)

BY GARY RIVLIN

Former New York Times journalist Rivlin spent eight months in New Orleans reporting on the aftermath of one of the most devastating storms in history. On its 10th anniversary, he crafts a captivating account of the storm's lasting imprint and what we can learn from the city's comeback.

Sea and Smoke (Running Press)

BY BLAINE WETZEL

AND JOE RAY

A two-time winner of the James Beard Award, Wetzel is head chef at The Willows Inn on Lummi Island, Washington, His first cookbook highlights his unique process, fresh ingredients, and sea-inspired recipes, plus the story of how he rose to star-chef status before the age of 30.

A Naturalist Goes Fishing

(St. Martin's Press)

BY JAMES MCCLINTOCK

After trips spent angling for everything from cod in New Zealand to bonefish in the Bahamas, an avid fisherman and conservationist romanticizes his beloved waterbound sport, while providing a stark reminder of the ocean's need to be protected.

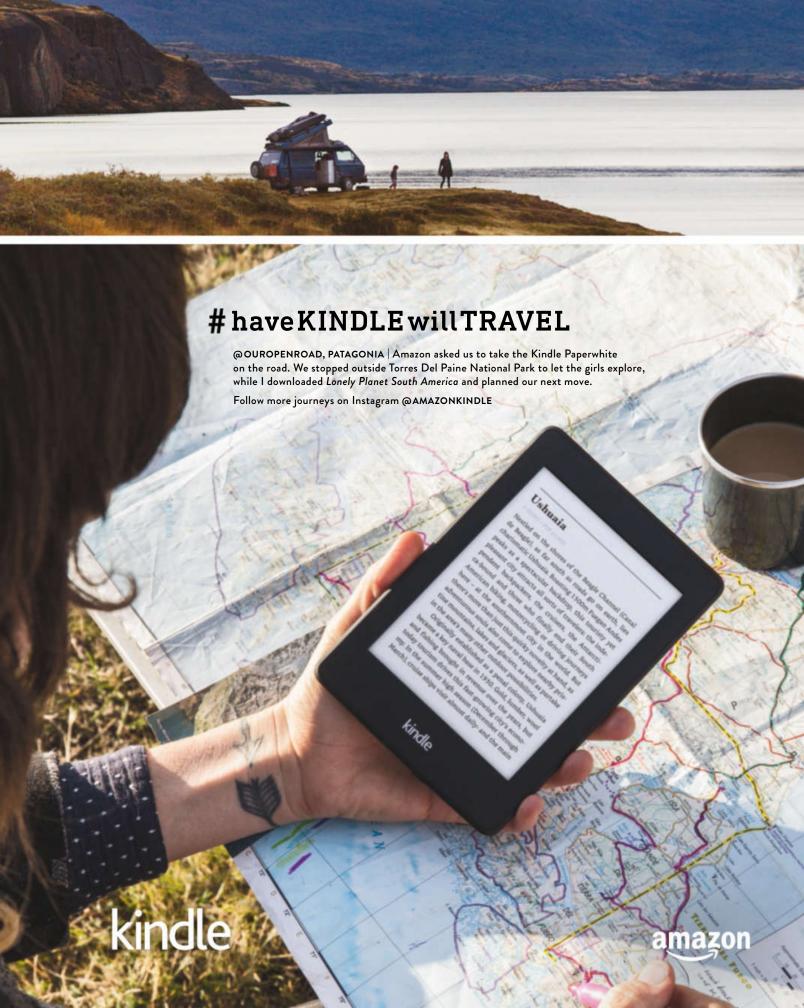
Palm Beach Chic

(The Vendome Press)

BY JENNIFER ASH RUDICK

Thanks to the town's worldly inhabitants and antiques-rich culture, Palm Beach homes display a slew of different design vernaculars. This book lets readers neek inside 25 homes, from sprawling Mediterranean stunners to cozy cottages enveloped in tropical flora.







HOT PLATE

SPOT ON Shades of blue mix in the speckled glaze of these earthenware (and dishwasher-safe) plates made in the Pugliese region of Italy. Layer colorways to create a rich tablescape for your Thanksgiving table or any time of year.

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Seaside Food Fests

Our guide to the best coastal fare, from Florida to California

11/5-11/7

Big Sur Food and Wine Festival

BIG SUR, CALIFORNIA

With ticket proceeds benefiting art and educational programs, you can feel even better about indulging in everything these top California chefs and vintners dish out.

11/5-11/8 Seeing Red Wine Festival SEASIDE, FLORIDA

Now in its 25th year, this popular get-together will showcase more than 250 highly rated wines from all over the world. Things wrap up on Sunday with a bubbly tasting.

11/15-11/22

San Diego Bay Food and Wine Festival

SAN DIEGO, CALIFORNIA

One of the country's largest culinary festivals attracts 10,000 foodies from all over for cooking classes and tasting panels with celebrity chefs.

11/19-11/22

Music to Your Mouth BLUFFTON, SOUTH CAROLINA

The gathering in this lively Lowcountry locale celebrates Southern food and music, featuring intimate conversations with top chefs and a large block party with live bands.



BELLE MONT FARM

A stunning new resort on the quiet Caribbean island of **St. Kitts** is an escape where locavores can revel in luxury

I'M LAZING ON THE VERANDA of a shingled guesthouse at Belle Mont Farm, in the highlands of St. Kitts's rural north coast. Behind me is a jungle-clad volcanic peak. At my feet, beyond my private plunge pool and the breezetossed tops of coconut palms, 400 acres of organic farmland spill down to the Caribbean Sea. Neighbor islands, hazed by distance, float in seductive silhouette.

The first phase of a sustainability/cultural-focused community called Kittitian Hill, Belle Mont Farm marries fair trade with fabulous. The 84 plantation-style, one-room guesthouses and 10 three- and four-bedroom villas—built using indigenous materials and powered with renewable energy—are done up in airy Colonial style: dark wood furnishings, crisp white and marine blue linens, louvered windows, and

floor-to-ceiling doors that open up to a killer view. Baths are alfresco, with a rainwater shower and claw-footed porcelain tub screened by broadleaf trees.

Already today, I've hit balls at the driving range next to the pesticide-free golf course being weeded by sheep; picked armfuls of organic basil, tomatoes, and eggplant alongside the resort's white-jacketed French chef (Belle Mont's six restaurants source 90 percent of provisions from their own and surrounding farms); and enjoyed cocktails aromatic with local fruits and herbs. To top it all off, a masseuse came to my guesthouse and kneaded my shoulders with a farm-grown lemon grass balm.

Feeling earth-friendly, in other words, has never felt so good. Rates start at \$625; 869/466-1712 or kittitianhill.com. —Meg Lukens Noonan



GOOD POINT! Elizabeth Bradley

Home's needlepoint pillows sport shell designs in an elegant new collection. Artisans spend 120 hours crafting each beachy one.

Elizabeth Bradley Home Red Coral on Sand and Nautilus on Duck Egg Blue Needlepoint Pillows, \$375 each; elizabethbradleyhome.com





HOT TUNES

SURF SOUNDS

La Luz, a surf-rock band on the rise, is making waves in beach music

"I DON'T WANT TO GO OUT, except to the ocean," croons Shana Cleveland in the harmony-rich ballad "True Love Knows." The song, Cleveland says, is about finding solace after a breakup on the coast. But, for the guitarist and frontwoman of Seattle-based surf-rock band La Luz—whose latest album was recorded in a surfboard shop in San Dimas, California—the ocean is a goto retreat for more reasons than one. "I do my best songwriting at the beach," she says. "There's something about the sound of the wind and the waves that makes you feel like you're the only person there."

Cleveland has treasured that connection to the coast since she relocated to the



West Coast from Michigan and fell in love with surf rock. "I love the extended guitar solos, the instrumentals, and the vocal harmonies," she says. "It's the kind of music that makes you want to dance."

Cleveland (above, second from left) rounded up three music-savvy girlfriends and started La Luz in 2012, inspired by everything from retro American surf guitarists like Link Wray to 1960s Indonesian pop. The band turns out tunes rooted in

surf-rock style, but with hints of "early rock 'n' roll, doo wop, and even a little bit of twangy country."

The band's sophomore album features everything from retro-sounding ballads to faster-paced tracks. The surfboard-shopturned-recording-studio, though true to their genre, "was a happy accident," says Cleveland, adding that you won't actually see her hanging ten anytime soon. "I've tried once—let's just say it wasn't a match!"





COOL KICKS

Shore Shoes

Next year, Adidas (a founding member of conservation group Parley for the Oceans) plans to launch products made with recycled ocean trash. Based on the sneaker prototype design, we can't wait to get our hands on the collection. Find updates at news.adidas.com/us.





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Adventures of Historic Proportions HARBOR & SHELTER ISLAND

California history, awesome city views and incredible tide pools are all in store when you put Cabrillo National Monument on your "must see" list. Coined "the birthplace of California," this spot is where Juan Rodríguez Cabrillo first arrived in California in the 16th century. Tour the Old Point Loma Lighthouse, explore the tide pools on the beach below, then stop at nearby Liberty Station for lunch, drinks, art galleries and the new Liberty Public Market. Want more history? Head over to San Diego's Maritime Museum, where you can see the newly restored San Salvador.



Need a little room to roam? Just take a quick trip north of downtown and you'll find the change of scenery you crave. Discover where the wild things are at the San Diego Zoo Safari Park. Pack your clubs and play a round at one of the beautiful golf courses in the area, including top-rated Maderas. Top off your visit with a stop at one of the many craft breweries in the area, or the rustic and charming Bernardo Winery.

Explore a SoCal Classic MISSION BAY

The boardwalks and pathways of Mission Bay and Beach bustle year-round with those traveling by flip-flop, by bike and by blade. Take in the scene and enjoy sushi with an ocean view at Cannonball's rooftop setting in Belmont Park, or savor fresh catches and craft cocktails while overlooking the bay at Tidal at Paradise Point Resort & Spa. Want to try stand-up paddleboarding? Thanks to the gentle waters of the bay, you can be on the water without being in it. And of course, SeaWorld San Diego is just around the corner!

















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HAVENS

Fresh, New Ideas for Coastal Homes The three-story home SHOWHOUSE is painted Yarmouth Blue by Benjamin Moore. The windows and doors are by Marvin. The trim, deck, and railing are by AZEK. The landscape design is by Benkendorfer+Associates.

LONE STAR RETREAT

Three floors of porches, laid-back family spaces, and a palette inspired by the Texas coast make our Port Aransas Showhouse a seaside stunner



JUST STEPS FROM THE SAND, in the lively coastal community of Cinnamon Shore along Texas' warm Gulf Coast, is an idyllic spot for a dream house. That's where we teamed up with Houston-based interior designer Bailey McCarthy and architect James Kissling of Bulverde, Texas, along with local builders Steve McLaughlin and Pete Waggoner, to create a beach home with easygoing outdoor spaces and a buoyant palette that includes clever nods to the local landscape. (Check out the coastal cactus bedding on page 28!) "Going to the beach with my kids has always

been one of my favorite things to do," says McCarthy, "so I really focused on playing up the elements that allow families to kick back and have a good time." That meant incorporating flexible sleeping quarters, crowdfriendly living spaces, and hardy materials, too: "The high salinity here makes everything more vulnerable to corrosion and early wear and tear," says McLaughlin. The team chose durable essentials, from rust-free hardware to moisture-resistant fabrics. Here's more on how they created a stylish beach retreat packed top to bottom with inspired ideas.

Den

As both the main entry and the first stop coming in off the beach, "the den needed to be warm and inviting and able to withstand wet bathing suits and sandy feet," says McCarthy. The cabana stripe and solid chair upholstery are crafted with Sunbrella indoor/ outdoor fabrics to keep the hangout worry free.











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the designers bypassed upper cabinetry in favor of a reflective ceramic tile backsplash and a trio of windows; they also opted for double-height windows (all by Marvin) on the ocean side. "This is a prime gathering spot, so it makes sense to have some of the best views here," says Kissling. A quartz island with a waterfall edge is an informal entertaining hub.

to the second-floor porches through a set of French doors, making the space ideal for hosting a crowd. McCarthy dressed up the beachy informality of the shiplap walls and the pedestal table's whitewash finish with reproduction Louis VI oval-back side chairs and a glass-bead chandelier by Circa Lighting. The flooring is whitewashed oak.





Living Room

Two neutral sofas, both by Lee Industries, anchor the living room and serve as urbane foundations for layering in color and pattern. Inspired by the cheerful coral-print fabric on the Roman shades, McCarthy repeated its bright tomato and mustard hues in the throw pillows and a vivid red-orange console by Oomph. A burl-wood coffee table, a leather armchair, and a gray-wash watercolor painting of the local landscape (Port Aransas by artist Caitlin McGauley) balance the brights with natural materials and muted tones. >

a twist on traditional beach house materials. It's organic and easy to wipe clean, and it ages beautifully.

HAVENS (2015 SHOWHOUSE)

Twin Bunk Room

McCarthy paid homage to blooming cactus, which is native to the dunes lining the Texas coast, with the bunks' bedding. Serape blankets inspired by the traditional textiles of neighboring Mexico are layered over the print for an additional nod to place. "They're so durable for the beach!" adds McCarthy, who paired them with bolster pillows in a bright buffalo check.

Kids' Bath

To make the most of a tiny bath with an angled wall, the team installed fixtures by Moen and covered the entire space (ceiling, too!) in blue penny tile for a bath that doubles as an oversize shower. "Smaller tiles work best here because they require lots of grout, which grips as kids scamper in and out," notes McCarthy. ➤









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HAVENS (2015 SHOWHOUSE)









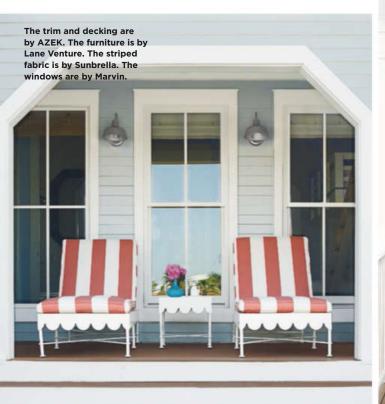
A hand-carved four-poster bed in deep navy stands out against walls painted a soft neutral by Benjamin Moore. "These colors mimic the more muted tones of the coastal landscape, like the dunes, marsh grass, and driftwood," says McCarthy. Natural wood and copper hues in the draperies, dressers, and rug add richness and warmth.

Master Bath 2

Ikat-patterned cement tiles and steel-framed shower doors give the mod master bath graphic appeal. "I loved the idea of having the shower stretch the length of the far wall," says McCarthy. Chrome faucets and drawer pulls offset the shower's industrial vibe, which is repeated in the black sconces and the aged-steel mirror.



HAVENS (2015 SHOWHOUSE)



The hanging bed is by H. Lancaster Co. The fabrics and throw are by Sunbrella.

The trim, decking, and railing are by AZEK. The cushion and pillow fabrics are by Sunbrella. The furniture is by Lloyd Flanders. The siding is painted Yarmouth Blue by Benjamin Moore.



Maintenance-free decking by AZEK protects the home's three floors of verandas from the elements. "And all the exterior hardware and lighting is either coated brass and galvanized or stainless steel," says Waggoner, in deference to the coastal environment. Equally hardy is the furniture and fabrics: Moisture-resistant wicker by Lloyd Flanders (above, right) is outfitted with lattice-patterned outdoor cushions by Sunbrella, and the chaises and matching side table (above, left) by Celerie Kemble for Lane Venture are crafted of powder-coated, rust-free aluminum. "I fell in love with the scalloped edge," says McCarthy, who chose a Sunbrella coral cabana stripe for the chairs. "It's an updated twist on traditional style." The sleeping porch (inset) features a custom hanging bed, ideal for afternoon naps after a day at the beach. For more information, see Sources, page 106. >



K. 3-Light Foyer Pendant UM3763 L. Seagrass Basket (Set of 2) WLI16315

Set sail for Wayfair.com/Coastal

SAY YES TO TEXAS STYLE

These colors, prints, and pieces capture the true nature of the Lone Star State

- 1 Cole & Son Palm Jungle Wallpaper in Blues on White, available to the trade; leejofa.com
- 2 Kravet Monkey Fist Trim in Yucca, available to the trade; kravet.com
- 3 Lee Industries Kramer Fabric in Seaglass, \$84 per yard; leeindustries .com for retailers
- 4 Benjamin Moore Paint in Windmill Wings, from \$39 per gallon; benjaminmoore.com
- 5 Benjamin Moore Paint in Dolphin's Cove, from \$39 per gallon; benjaminmoore.com
- 6 Lee Industries Canvas Fabric in Sand, \$61 per yard; leeindustries.com for retailers
- 7 Bungalow 5 Romano Wall Mirror in Blue, \$619; bungalow5.com for retailers
- 8 Katie Ridder **Collection Beetlecat** Fabric in Lavender, \$195 per yard, Harbinger; 310/858-6884
- 9 Clarence House Kiki Fabric in Stone, available to the trade; clarencehouse.com
- 10 Lee Industries Safari Chair in Hair on Hide/ Serengeti Beige, from \$2,172; leeindustries.com for retailers

- 11 Kravet Treads Fabric in Sunflower, available to the trade; kravet.com
- 12 Scalamandré **Neptune's Treasure** Fabric in Corals on Cream, available to the trade; scalamandre.com
- 13 Thomas O'Brien for **Circa Lighting Large Hicks Pendant** in Polished Nickel, \$735; circalighting.com
- 14 ANN SACKS Nottingham Parallelogram Left and Right Ceramic Tiles in Verdigris Copper, \$62.06 per square foot; annsacks .com for showrooms
- 15 Cole & Son Flamingos Wallpaper in Pink on White, available to the trade; leejofa.com
- 16 Sunbrella Vesper Aqua Fabric, available to the trade; laneventure.com
- 17 Sunbrella Mexicali Ombré Seaspray Fabric, available to the trade; laneventure.com
- 18 Sunbrella Vesper Limeade Fabric, available to the trade; laneventure.com
- 19 Suzanne Kasler II for Lee Jofa Avignon Tape Trim in Orange, available to the trade; leejofa.com
- 20 Benjamin Moore Paint in Breath of Fresh Air, from \$39 per gallon; benjaminmoore.com





THE FLOOR PLAN

The 3,500-square-foot home has an additional 1,700 square feet of porches. The first floor features a family room and two bunk rooms; the second floor serves as the main living area, with a large great room that includes the kitchen, dining, and living rooms, and a master bedroom; the third floor has a second master suite.







CINNAMON SHORE

Best known for its rainbow array of houses, towering dunes, and broad stretches of sand, the vibrant vacation community is a laid-back respite along the Texas coast. Located just outside Corpus Christi, the enclave melds the feel of a classic small town with a surf-and-sand getaway. Breezy front porches line neighborhood streets, which wind past stocked lakes and a fishing pavilion, community swimming pools, and numerous parks. Visitors head down to the beach via golf cart-accessible boardwalks during the day and, at night, enjoy outdoor movie screenings and live music. "We wanted to create a place that made it easy for families to simply spend time together," says Cinnamon Shore Sales Director Lee Ann Peters. "You can hop on a golf cart to hit the beach or walk with the kids to dinner. It's a true neighborhood."

From pool to shore, the kid-friendly community is loaded with activities.









THE CREW

From left: architect James G. Kissling, Kissling Architecture; interior designer Bailey McCarthy, Biscuit Home; Coastal Living editor Steele Marcoux; Cinnamon Shore principal/developer Jeff Lampkin; Cinnamon Shore broker Jodi Peters; builder Steve McLaughlin, Premier Coastal Homes; Cinnamon Shore managing director Charles Duffley; builder Pete Waggoner, Waggoner Contracting & Design LLC. Not pictured: Landscape architect/principal Daryl Benkendorfer, Benkendorfer+Associates; landscape contractor/president Chris Utz, Utz Environmental Services of Austin



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NAVIGATOR

Where To Go Now On The Coast



COURTESY OF VIK RETREATS

reclined on a low-slung sofa, with a caipirinha in hand and a lightweight wool blanket draped casually around my shoulders, I turn to my friends Cristina and Phillip to see that, just like me, they are content-practically purring-and melting into their seats. After a weekend filled with the boisterous storytelling and infectious laughter that often come when old friends travel together, we are at last silent, contemplative, listening to the waves crash. We take in the open-air splendor that is Parador La Huella, a culinary mecca for sandy-footed seafood lovers built right on the beach in the tiny Uruguayan town of José Ignacio. The breeze is gentle but the drinks are strong, and we are all thinking the same thought: How had we overlooked this glorious spot before, and why in the world are we leaving tomorrow?

I break the silence. "What if we stayed just a few more days?"

This whirlwind love affair began innocently enough a few months prior, while planning a trip to Buenos Aires. What better way to ease into vacation mode, we reasoned, than by prefacing our city sojourn with a side trip to check out the beaches of neighboring Uruguay? So we booked flights into Montevideo and ferry tickets to Buenos Aires a few days later, unsure of what to expect.

From the airport, we drive 100 miles east along the country's gently curving southern shoreline, keeping watch for our destination: a little fishing village called José Ignacio. The terrain grows increasingly more pastoral until, at last, the road leads us into a barely there town. There are no stoplights or street signs, just hand-painted wooden arrows pointing toward a smattering of inns, restaurants, and art galleries. "Is this it?" we ask each other. Exploration seems imperative and inevitable; with all those pretty-yet-vague arrows, getting lost seems part of the promise.

And lost we get. A stroll to the town's iconic lighthouse segues into a long seafood lunch, sweetened by rosé and dulce de leche cake, on the cozy porch of



a palm-shaded café. After lunch, we sip watermelon-mint smoothies at Rincón Verde, a raw juice bar located between an art gallery and a yoga studio. We discover a tiny white adobe inn on the edge of town with slipcovered sofas in its library and an honor bar with top-shelf spirits in the living room. Is this coastal Uruguay or the Hamptons? Who cares, I decide. This place is divine.

But it is over dinner at La Huella that José Ignacio seizes our souls. The setting is fantastic: an upscale beach shack with billowing canvas drapes instead of walls, where the well-dressed and swimsuited

mingle over fresh-off-the-line seafood and chat idly in Spanish and English. Course after course, the plates astonish: a tangy citrus ceviche, giant langoustines baked in a clay oven and garnished with a fragrant tomato sauce, and fillets of brotola, a local whitefish, prepared simply and grilled.

We're in love: with this place, this view, and especially this food. We cannot bear to leave town without having another meal here. Between courses, we rebook ferry tickets, reserve hotel rooms, and stow our phones in triumph. Our Uruguayan detour is now the main event.













AS IF REWARDING US for staying longer in José Ignacio, the Uruguayan travel gods smile, guiding our Googling (and us) to Bahia Vik, a new resort that places a contemporary aesthetic directly on the rustic blessings of the beach. In other words, we are blown away by what greets us upon check-in. A gray-slate main house with expansive courtyard anchors a string of 11 bungalows—each a modernist cube built from a different natural material, including stone, titanium, and copper. Set among dunes and grasses like a child's left-behind blocks, many are mere steps from the water's edge.

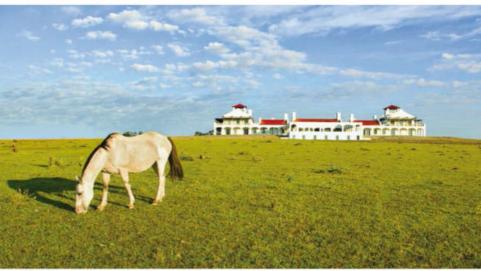
Our bungalow, built from a brown zinc that shimmers in the southern sun. is as splendid inside as it is starkly beautiful outside. Midcentury furniture and an eclectic mix of paintings, ranging from sweeping landscapes to abstract nudes, make our casita feel more like an art collector's guesthouse than a hotel.

It's Uruguay's shoulder season, and we feel like we have the place to ourselves. We luxuriate in Zen splendor, nibbling brioche and cured meats at breakfast and taking walks along the shore, passing colorful fishing boats and the occasional beachgoer. We spend

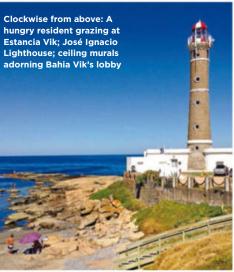
afternoons beside four narrow pools, vacillating between paperbacks and naps. At night, we sleep with the floor-to-ceiling glass doors flung open, allowing the crash of the waves and the cool night breeze to circulate among us.

While seafood may have lured us into the embrace of José Ignacio and this stunning hotel, we use our final evening to venture out in search of beef. It's 6 p.m., and we are in the hotel's Jeep, rumbling along the winding road to Estancia Vik—one of two sister properties to our beloved Bahia Vik. As the name implies, the look here is Spanish >

NAVIGATOR (EXPLORE)







Colonial estancia, or ranch: In front of us lies a massive, red-roofed hacienda. Horses bray in the distance, the smell of grass is in the air, and the sun hangs low in a pale pink sky above rolling acres of green farmland. We've traveled just 10 minutes inland but feel a world away.

Every week, Estancia Vik hosts a gaucho-style barbecue for guests of all three properties in a domed-roof tin building, mirroring the traditional cooking huts used by the Latin cowboys but covered with colorful graffiti, in typical Vik artistic flare. The meat sizzles on a circular central grill called a fogon, and smoke rolls out of the hut and past our table just outside, an irresistible preview of coming events. Knowing it's

our last meal in José Ignacio, we ask for it all: chorizo, sweetbreads, flank steak, short ribs. Each piece is delivered one by one to a wooden cutting board that commands the center of our small table.

The sun drops below the horizon, and a twinkling dusk sets in, mirrored by tiny, glimmering lights at the bottom of the courtyard's granite pool. Other diners come and go but we remain, as the laughter and storytelling returns, and our last supper stretches into the night. When our final bottle of wine is empty and the grill's glowing embers begin to fade, a thought floats above the table like a fourth friend, coming to join us again: Should we extend this trip once more, and stay for yet another night-or two?

THE DETAILS

High season runs December through early March; some businesses close during the off-season. Fly into Montevideo and book a car ahead of time; most rentals have manual transmissions, so specify if you require an automatic (not available at all rental agencies). Leave the airport with around 300 Uruguayan pesos for toll roads.

Posada Del Faro is a charming inn a short walk from the beach. Borrow a bicycle or golf cart for a quick ride into town. Rates start at \$210; posadadel faro.com. Vik Retreats are a trio of luxurious, art-filled properties including Estancia Vik, a Spanish Colonial-style horse ranch; Playa Vik, an ultra-mod beach house built around an infinity pool; and Bahia Vik, which opened in 2015 and includes 11 modern oceanfront villas, each made of a different natural material. Rates start at \$550-\$800; vikretreats.com.

EAT HERE

Parador La Huella is an open-air restaurant nestled among sand dunes where in-the-know travelers and casually chic locals come to enjoy fresh seafood, grilled meat, and tasty cocktails; paradorlahuella.com. Lucy is a cozy café and teahouse that serves organic fare on shady porches, surrounded by lush tropical plants; lucy.com.uy. Rincón Verde specializes in fresh-pressed juice and light vegetarian bites from a tiny walk-up bar; 598/4/486-2962.

My friends look to me. I consider this wonder of a place, this unexpected country, coast, and culture. Once again, I break the silence.

"Let's go to Buenos Aires," I say. But before anyone speaks, I add, "And start planning our next trip to Uruguay." ■



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string together roadside-motel style, with white wood railings and a retro curve that embraces a pool deck.

But whether you're in town to shop the bustling boutiques or sail the South Fork, the new lobby house will likely be your settle-in spot at day's end. Bashaw borrowed inspiration from neighboring sea captains' houses, as well as visits to the local whaling museum, for the living room/bar. Head to the second-floor restaurant for dinner, then tuck into a barrel wing chair by the fire for a nightcap. Glossy black woodwork, ship dioramas, vintage maps, and a hearth inlaid with antique Delft tiles recall the look of captains' quarters—just be sure and order up a choice splash of scotch for good measure. Rates start at \$179; 844/227-6672 or baronscove.com.

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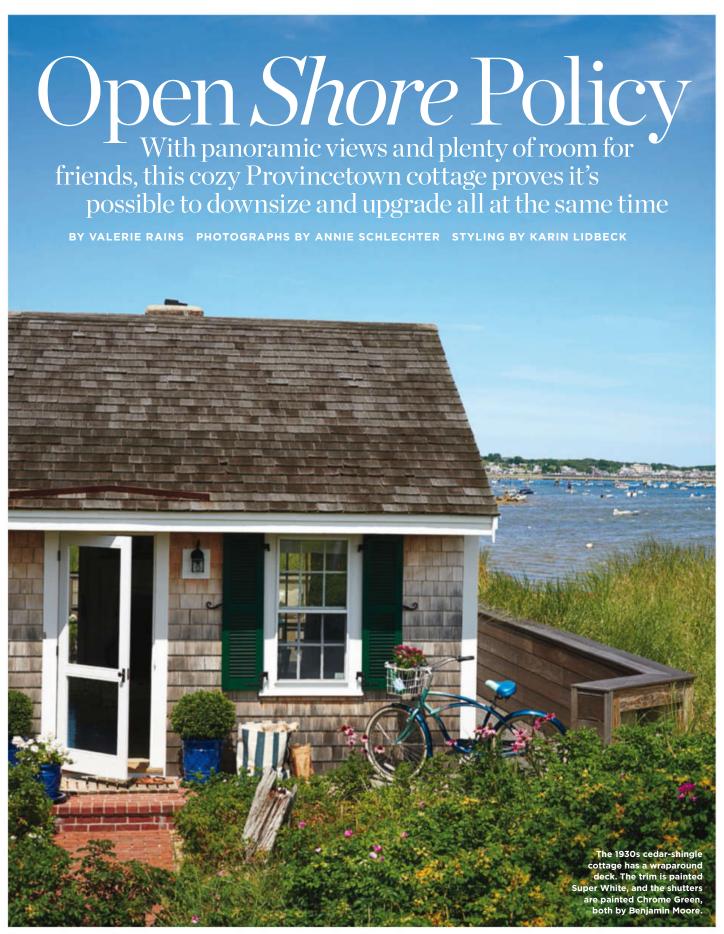
PRISTINE NATURE



GRAB A PADDLE



BEACH PARTY





"If this house ever comes on the market,

we're buying it," said Dominic Cioffoletti of the postcard-perfect cottage he first spotted along the shore in Provincetown, Massachusetts, nearly a decade ago. He was trekking between the town's main beach and the summer rental he and his nowhusband, Christopher Scinto, were sharing nearby when he spied the house tucked into the dunes, and that was it, he says: He was sold. Less than a week after the couple got a tip from a broker friend in the summer of 2013, so was the house.

"I got the call on a Wednesday, put in an offer—over the asking price, just to be safe—and had it wrapped up within a week," Cioffoletti recalls. Never mind that neither of the men had ever actually set foot inside, or that the compact, 850-square-foot floor plan was nearly half the size of the freshly renovated beach place they'd be vacating. "It's just such a unique, special house, I knew that if it hit the market it would go in a second," says Cioffoletti.

Located in a private corner of Delft Haven—a storybook 1930s vacation colony in Provincetown's historic West End-the twobedroom charmer boasted all the hallmarks of a classic Cape Cod (cedar shingles, wooden shutters). It was also brimming with character: Horizontal shiplap wainscot wraps the walls in the living room, exposed ceiling beams appear throughout, and an old brick fireplace lends patina to the small dining room.

With all of its positive attributes, though, the cottage had room for improvement, so the pair enlisted the help of Herbert Acevedo and Kevin Miller of Provincetown's Shor Home to maximize its potential. Along with needing a new roof and shingles, for instance, the house was missing out on an opportunity to capture the beautiful natural light for which the location is known.

"One of the things that makes this area so special is that you have water on three sides of you," Scinto says. "The early morning and late afternoon light here is unbelievable-it's what has made Provincetown a haven for artists, painters, and photographers for ages." The team installed French doors in the master bedroom and on either side of the fireplace in the dining room where small windows used to be-a change that

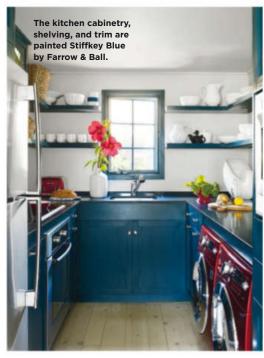






delivered more natural light and allowed easier access to the deck from both rooms. They replaced light-blocking A/C units with central air, whitewashed the yellowed, wide-plank floors, and painted the fireplace surround and ceiling beams white to reflect the coastal sunlight. In the galley kitchen, however, the two took their color cues from existing navy quartz Silestone countertops and painted the open shelving and lower cabinets deep blue. "It gives that small kitchen depth and drama, like diving into the cool, deep blue sea," says Acevedo.

Furniture and art the couple have collected over the years pepper the newly brightened rooms. For instance, a tight-back sofa upholstered in a linen-cotton blend anchors the seating area in the living room. "I've always loved this sofa because it's beautiful, but so comfortable I can take a nap on it," says Scinto. In the master bedroom, an antique oyster-veneer chest and gilt-framed bunny painting by Hunt Slonem imbue the space with history. "We've hung Slonem's paintings in every house we've had, so they're very representative of our life together," Scinto adds. "They make this cottage feel like an extension of us, and of the other places we've lived." Subtle nautical references also appear









throughout, like rope-wrapped glass buoys displayed on the mantel, a star-shaped pendant above the dining table that recalls the age-old symbol of sailors' guiding lights, and repurposed boat cleats for hanging jackets and dog leashes near the front door.

With the indoor/outdoor setup, the house lives surprisingly large, Cioffoletti says. The couple expanded and upgraded the existing mahogany deck and outdoor area with a reinforced retaining wall, bench seating, a walk-through shower flanked by swinging, saloon-style doors, and a foot-wash station for friends who frequently stop in on their way to and from the beach. "It's become the 'drop-by place,'" Scinto says with a laugh. "The fact that people come by-and feel comfortable doing so-is really very gratifying." Cioffoletti agrees: "In the months that you can be outside, it never feels small. We've hosted Thanksgiving here every year since we moved in. We'll sit outside with a hot drink and a jacket, and it's beautiful."

No matter the season (or the head count), the cottage has also brought the pair an enduring sense of gratitude. "I never really thought I was going to own a place on the beach," says Scinto. "I can't believe that I get to wake up every morning and have my coffee right here—I don't really want for much more." ■ For more information, see Sources, page 106.

Valerie Rains is a Brooklyn-based writer and editor specializing in design and travel.



cottage charmer

A small Sullivan's Island bungalow goes big on personality with vibrant prints and ocean-happy hues

by Marisa Spyker photographs by Peter Frank Edwards









by the numbers

YEAR BUILT: 1920 SQUARE FEET: 1,500 BEDROOMS: 3 + sleeping loft

Below and opposite: The design team vaulted the ceiling in the great room, making space for a sleeping loft behind custom iron railings, and painted the walls and ceiling Wevet by Farrow & Ball to unite the living room, dining area, and kitchen. The banquette fabric is by Kelly Wearstler; the ceiling fans are by MinkaAire.





It all started with a shiny turquoiseand-white fridge.

"We saw it online, along with a dreamy blue range, and immediately fell in love," says the owner of this Sullivan's Island, South Carolina, cottage, who scooped up the bright appliances as she began renovating the home. "They had this retro, surfer vibe, which really inspired the overall look." Designer and fellow islander Cortney Bishop shared her appreciation for the colorful kitchen pieces. "They're like sleek sports cars," Bishop says. "The minute you see choices like these, you know you're off to the races with a very exciting client."

Bishop was right. The homeowners—a couple with three children and two Labradorshad been spending summers in area rentals for years. When they decided to look for a getaway property of their own, Sullivan's Island was at the top of their search list. "We wanted someplace that felt like a small town, and where we would be able to easily walk to restaurants, shops, and the beach," says the homeowner.

Second on the list was finding a house that honored the island's trademark cottage aesthetic. After a three-year hunt, they found their paradise: A three-bedroom cottage on a treeshaded corner lot one block from the beach. "It's the quintessential Sullivan's Island house-vertical shiplap interior walls, original heart-pine floors," says Bishop. "And its sizejust 1,500 square feet—really gave it a cozy, family feel." Adds the homeowner: "We loved that it's an old-fashioned cottage with plenty of quirks-nothing fancy and not too big."







In the master bedroom (left), the dresser is by Bobo Intriguing Objects, and the framed photo is by Amanda Greeley. The vanity in the master bath (below) is painted Blue Green by Farrow & Ball. Bottom and opposite: A bold palm wallpaper by Cole & Sons creates a fun, tropical backdrop for a pair of powder-coated steel twin beds by Schoolhouse Electric. The mod wall sconce is by Design Within Reach, and the mirror is vintage.



While the home's vintage sensibility was a draw for the couple, the interior configuration needed some work. Low ceilings, a clunky brick fireplace, and a wall that cut off the kitchen from the living room made the space feel cramped. To pack the most punch into the home's modest size, the layout would have to open up, Bishop decided. "As a designer, I'm drawn to smaller spaces because they force you to be more creative with what you have," she says.

Working with local builder Bart Beasley, Bishop took down the wall between the kitchen and living room and replaced it with a counter-height bar and a built-in banquette, creating one seamless living space. The team removed kitchen cabinetry in favor of open shelving, and raised the flat, 8-foot ceilings by 10 feet at the ceiling's peak-enough to accommodate an overhead loft space (accessible via a custom ladder) outfitted with two double beds. "The higher you go with the ceilings, the more light you get, which helps to make a room feel larger and more airy," Bishop says.

To reinforce the home's cottage details, she continued the shiplap to the ceiling, and painted it bright white throughout. The shade reappears in the kitchen by way of glossy subway tiles. "In a small bungalow, an all-white home makes you happy and clear-headed





Left and opposite: In the son's bedroom, graphic print pillows and monochromatic local artwork complement the black-and-white collage wallpaper, which is by Life on a Wall and features family snapshots. Navy and wood paneled beds by Room & Board, turquoise sconces by One Forty Three, and a Dash & Albert rug add pops of watery blue.

without feeling monotonous," Bishop says, adding that it also provides a blank canvas for layering pattern, texture, and color. "Our permanent home in Virginia is very traditional," says the owner. "We knew we wanted something more fun and modern here, but still comfortable." Working closely with the owner, Bishop complemented the white backdrop with midcentury-influenced wood furniture, local photography, and antique, surf-inspired collectibles. "The wood really helps to balance out the bright, so everything doesn't feel too modern," says Bishop.

The shore was the driving force behind the blueand-green palette, from kitchen countertops reminiscent of sea glass-speckled sand to the banquette fabric with a cool wave-like motif. "Here, the marsh is a prominent part of the landscape, so bringing in that Lowcountry green is just as important as the blue," says Bishop. Palm-leaf wallpaper in a guest room contrasts graphic blankets on a pair of twin beds; across the hall, a more neutral palette highlights custom wallpaper created by the owner with black-and-white family photos. "It's flashes of their lives, from when the kids were young until now," says Bishop.

It's also a symbol of the memories the family will make here, in a beach house that just fits—literally. "The wife is a mathematician, so many things, like the dining room table, were custom designed to the quarter-inch to fit their family," says Bishop. And after spending their first summer in the home this year, the family couldn't be happier with their cheery retreat. "We're always trying to find ways to spend more time here," says the owner. "It's the kind of place that just makes you happy the moment you walk in." ■For more information, see Sources, page 106.



little rooms, big ideas

Designer Cortney Bishop shares her secrets for tiny houses that live large.

EMBRACE OPEN

SHELVING. Nixing upper cabinetry makes the kitchen feel larger and creates additional space for displaying collectibles. Mix functional items like dishes and books with decorative pieces like artwork and pottery.

KEEP LIGHTING

painted pendant fixtures in the kitchen the same color as the vaulted ceilings to simplify and streamline the look. The monochromatic scheme also amplifies the room's airy feel.

THINK UP, NOT OUT.

By raising the ceiling height, the team created enough vertical space to carve out an overhead loft that can sleep up to four more people. The higher, vaulted ceilings also make the great room feel more spacious.







- PETITE -PARADISE

every turn, this tiny architectural gem on the coast of Spain is chock-full of Mediterranean magic









"THIS LITTLE VILLAGE HOUSE

was an accidental discovery," says owner Bruce Irwin. "We were just meandering—making our way up winding streets overlooking the sea-and at every crossroad, we chose the way that took us further up the hill. As we went higher, the houses got smaller, the street traffic lighter. Near the top was where we found this."

The London-based interior designer and architect and his partner, Pedro Font Alba, call their home "The Snail House" for the way it is largest at the bottom, then winds and narrows as it goes up "like a snail carrying its shell on its back," Irwin says with a laugh. It's located in the small fishing village of Almunecar, Spain, perched between the Mediterranean Sea and the Sierra de Tejeda mountains. "We were here visiting Pedro's brother, and snorkeling-there's great snorkeling here, the water is so clearwhen we stumbled upon the house, and it was for sale," says Irwin.

It was more than the home's rendered lime-washed facade and address on a quiet lane that intrigued the pair. "As far back as the 9th or 10th century, there was a town square at the top of the village," says Irwin. "They'd have markets up there, and the Romans built stone vaults into the hillside below it to store the local fruit. We knew that those would have been very close to this house, so we took a chance that there were perhaps some hidden inside."

The quirky home, just 460 square feet, was a smart gamble. The pair immediately got to work renovating it, removing faux timber paneling from the walls and clearing away dropped ceilings and extraneous interior walls (likely 1950s additions) that subdivided the already small rooms. And they were delighted at what they discovered: Three ancient stone vaults were behind the plaster. One framed the home's only bath, with a smaller one adjacent to that. The largest was an arched space, long and narrow, that the pair turned into their kitchen. "The feeling of warmth in this room is incredible," says Irwin, who added only small, modular furniture and appliances to keep from overwhelming the stonework, and contrasted the earthy walls with Moroccan floor tiles. "They're durable and, like the stones, they keep the room cool."

The same patterned tiles ground the sunny living room in color. The rectangular gathering space runs parallel to the kitchen and is just 8 feet wide at its largest end. "It's a corridor, really!" jokes



Irwin. But rather than focusing on the room's limited square footage, "we wanted to highlight the building's character, to call attention to its strengths," says Irwin, noting that the ceilings are tall, around 11 feet. Too, the walls throughout the house are very thick—a full yard in some places—and a window had been carved

into the one separating kitchen from living room. The pair added a marble sill to the deep shelf, turning it into a space-saving bar and highlighting the walls' depth as an architectural element. "We also lowered the windowsills in this room so that they could double as window seats and bring in more natural light," Irwin says. To the exterior, they added decorative ironwork, crafted by a local ironmonger, to each of the ground-floor windows.

"We tried to source as many materials locally as we could," says Irwin. The smooth white marble was mined from a local quarry, for example, used to contrast the old, textural stonework in the bath. "It's a small room, so I wanted to add in reflective, white surfaces, reminiscent of the cool white buildings in town-their bright facades feel very Mediterranean and fresh."

Likewise, the couple painted the walls in the living area, entryway, and bedroom white, and then framed a doorway and the bar shelf with whimsical, sea-green murals. "We drew the patterns

> on the wall ourselves, using our largest dinner plates to trace the circles," notes Irwin. The pair dotted the decorative circle above the bar with a Portuguese ceramic sardine. "Fish are a central part of the culture here," he says, "and it's fun to add in little surprises."

> Similar wall flourishes appear upstairs in the bedroom, where a periwinkle mural contrasts terrazzo tile flooring that mimics the look and

feel of beach sand. The petite sleeping quarters make for a charming pass-through on the way up to a walled rooftop terrace with 180-degree views of the Mediterranean Sea. "It's a magnificent vantage," says Irwin. "Looking down to the east and west, you can see all the coves along the coastline, including a small lighthouse

BY THE NUMBERS

YEAR BUILT: Late 1800s (main house); 2,000 years ago (kitchen/bath vaults)

SQUARE FEET: 460 NUMBER OF ROOMS: 5









built during the Moorish period. So many layers of the town's history are visible from up here."

The ground floor, too, offers its own lively scene. "One day, we had friends over and-wanting a large place to stretch out and eat together—we set up a table right there in the little village lane," Irwin recalls. "As we were arranging the dishes and bringing out the food, a tour group happened by. We watched as a lady looked into our window and said, 'It looks nice,' and another came up and peeked, too. 'No, it has no television,' she replied. We just laughed. There were so many hidden treasures inside, things we never saw the first time we looked. We unearthed beautiful 18th-century bottles, big buried shells—this little place offered up more than we hoped to find here."
For more information, see Sources, page 106.

LITTLE ROOMS, BIG IDEAS

Owner/architect Bruce Irwin's smart solutions for snug spots

BUILD IN SEATING.

With limited room for furniture, Irwin lowered the broad windowsills in the living room to double as window seats. The taller windows let in additional light.

GO MODULAR.

In place of traditional kitchen cabinetry, Irwin opted for small, modular units and paired them with an undercounter refrigerator and a compact oven.

ADD REFLECTIVE SURFACES.

The owners outfitted the tiny bath with sleek marble paneling on the walls and floor to maximize light and make the room feel larger.







THE VOLCANIC CLIFFS OF PITCAIRN ISLAND SOAR A THOUSAND FEET OUT OF THE SOUTH PACIFIC.

"You can see why the mutineers came here," says the captain. I'm on the bridge of the New Zealand freighter that resupplies Pitcairn with food, medicine, and generator fuel four times a year, and carries rare travelers to this distant spot. The island, halfway between Panama and New Zealand, right in the heart of the South Pacific Ocean, is too rugged for an airport and unreachable by helicopter.

"The island is the perfect hiding place." The morning sun paints serrated ridges with light, and I can see jade forests, a strange mix of coconut palms and pine trees. "Even if the Admiralty knew that Fletcher Christian and his men were hiding out on Pitcairn Island, they'd never have been able to find it," he says. "It was mischarted by 188 nautical miles."

I've come to the most remote inhabited island in the world on the trail of a mystery. It's been 225 years since the swashbuckling first mate of the Bounty, who seized Her Majesty's ship, hid away on Pitcairn with a dozen Tahitian women and a handful of men. More than 200 books and half a dozen films have celebrated their story; Errol Flynn, Clark Gable, Marlon Brando, and Mel Gibson have immortalized Mr. Christian on the silver screen. But the storylines all end with the mutineers intentionally sinking their ship off Pitcairn Island. Staring at the wavethundered shores, too steep to accommodate a harbor, I can't help but think: What wonders await on this island today?

"Here comes your lift," says the captain, looking through his binoculars. I squint into the morning sun and spot an open boat threading the silver swells like a needle. "I'll see you in four days," he says. And then he laughs. "Or next year, if you miss the ship."

"YOU THINK it was the *men* who made it possible for everyone to survive on Pitcairn?" Meralda Warren swings her cutlass (a machete to the outside world)

through the foot-thick stalk of a banana tree. It collapses in half. Meralda, a stout, motherly woman with short gray hair, heaves a ripe bunch of bananas on the front basket of her ATV and shakes her head at me. I've made the mistake of marveling aloud at how the men from the Bounty not only managed to survive on Pitcairn Island, but also thrive. Meralda is a direct descendant of Fletcher Christian's Tahitian wife, Miamiti. Her language is sprinkled with phrases that would make a Marine blush. For the next four days, while the islanders unload mail, medicine, food, and fuel from the freighter offshore, Meralda and her spirited mother, Mavis, are hosting me in their home steeped in Bounty lore. The ship's bell sits in her garden, and Meralda pounds out tapa-bark cloth-with the same ivory tools Miamiti once used.

"No, it was the women of the *Bounty* who were the strong ones. My foremothers knew the secrets to surviving and receiving the gifts of the island. Their ancestors had lived here before; we called it Hitiaurevareva, 'the island far away.' The mutineers didn't know anything about surviving on a tropical island. They were boys from England and Scotland."

Meralda has taken me by quad bike (there are no cars on the island) to one of her favorite places, Ghosty Valley, a lush oasis of green on the island's eastern side. We're on the hunt for one of its most venerated and reticent inhabitants, a castaway Galápagos tortoise named Mrs. T. A passing sailor left her behind half a century ago. But the tortoise is hiding, so instead Meralda is giving me lessons in survival.

She slings a yard-long metal bar into the ground and impales a brown coconut on it. With a quick snap, Meralda twists off the dry husk. A few seconds and cutlass swings later, she hands me half a coconut. The sticky, sweet water runs down my chin and chest, and the meat is delicate and spongy. She lets me try to open the next coconut and I nearly sever my fingers.

"I get my survival instincts from my Polynesian blood," Meralda says with a smile. "But I blame my mutineer blood for the cursing."

"Are there ghosts here?"

"There have always been strange happenings out here," she says as we push our way higher up the valley, through scraggly pandanus palms and wild banana thickets. "Pitkerners have heard sails flapping in the quiet; they've seen spirits rising up from the valley. They're probably the ghosts of the murdered men."

Fletcher Christian's paradise didn't last long, she explains. Within 10 years of arriving, all the Tahitian men and all the mutineers save one were dead, victims of jealousy and family feuds.

We eventually find Mrs. T contentedly sunning herself in a glade. Meralda slices open a juicy papaya, and the tortoise happily gulps it down.

Pitcairn, a British overseas territory like Bermuda and Gibraltar, has been called "the world's smallest democracy." And over the next few days, I meet almost all of the 48 residents. Most live around Adamstown, the island's only village. A handful of tin-roofed houses surround The Square, a shaded plaza bound by the courthouse (the bones of the mutineers are supposedly buried beneath it), post office, church, and public hall. During the day people gather here beside the *Bounty's* rusting anchor to talk. (Gossiping is punishable by a \$50 fine; so is shouting "Sail ho!" in jest.)

Pitcairn was once a popular stopover for passenger ships and freighters between North America and Australia. But jet travel leapfrogged over the island, leaving it like a Kansas farming town bypassed by the new interstate. The occasional cruise ship still circles the island out of curiosity, but passengers rarely land here; the big waves and rocky shores make it too dangerous. Some years Pitcairn sees fewer visitors than the summit of Mt. Everest.

Clockwise from top, left: Mrs. T, a Galápagos tortoise marooned 50 years ago; fresh peaches; a sperm whale tooth; wild bananas; Meralda Warren, beekeeper and seventh-generation descendant; St. Paul's tidal pool; the island's youngest resident; island longboats; Andrew Christian, a seventh-generation mutineer



Even so, I soon discover the island is a very social place. During my four-day stay, I'm constantly invited to lunches and potluck dinners and picnics. One night, at Jay and Carol Warren's house, I join a crowd outside on the deck watching the lights of Adamstown twinkle below in the falling dusk. Half the island is here, and I catch snippets of conversation in the official language, English, and the local dialect, Pitkern, a sort of Creole mix of 18th-century English and Tahitian. "Wut a way you?" asks a woman. ("How are you?") "Care for some oink?" asks another, passing me a plate of ham, along with some pilhi, a local dish made of bananas, breadfruit, pumpkin, and potatoes.

ONE AFTERNOON Meralda offers to take me up to Highest Point, the 1,100-foot peak of the island. She guns up the narrow ridge outside town, the track just wide enough for the quad. On our left, the island falls away into the jungled caldera that cradles Adamstown. To our right, the fern-cloaked shoulder sheers straight down to the neon-blue sea. I can't help but think of the dog-eared Pitcairn map in my backpack and the long list of disturbing names for local landmarks, cliffs like "John Fall," or "Break Im Hip," or "Minnie

Off." A bay over the ridge from Adamstown even bears the last words of Fletcher Christian after he was gunned down by a Polynesian: "Oh Dear."

Just as I'm worrying "Jad Over Edge" will be added to the map, we emerge onto the broad summit. Stabbed down in the grass is a white signpost with arrows showing four-digit distances in kilometers to Paris, New York, Tokyo, and various points of the globe. The sapphire horizon of the South Pacific wraps around us, a great blue nothingness. The sky is empty, too. In fact, for the duration of my stay I won't see a single jet contrail arcing overhead. I feel like I'm peering over the edge of the world.

The view is different for Meralda. She's gazing out from the center of her world. "I wouldn't want an airport here even if they could build it," she says. "It would change the island forever." A shadow flickers across her face. "But if it meant we could see our families more often, then maybe it wouldn't be such a bad thing."

Meralda hops back on her quad bike and kicks the starter. "It's late, and you've got a party to go to."

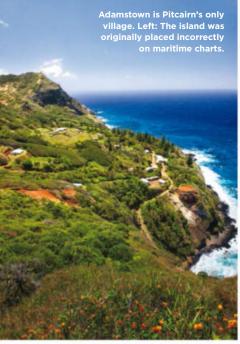
ANDREW CHRISTIAN is a seventhgeneration mutineer whose blood flows right down through two centuries from his namesake, Fletcher Christian. He lives alone atop one of the highest peaks on the island, Paratai Heights, in a house he hand-built. He's barely 30, with a black Prussian beard and ears hooped in silver rings and studs. When he reaches to grab my hand and welcome me, I can see the Polynesian tattoos rolling over his bare shoulders. Hollywood won't have far to go to cast their next Fletcher Christian.

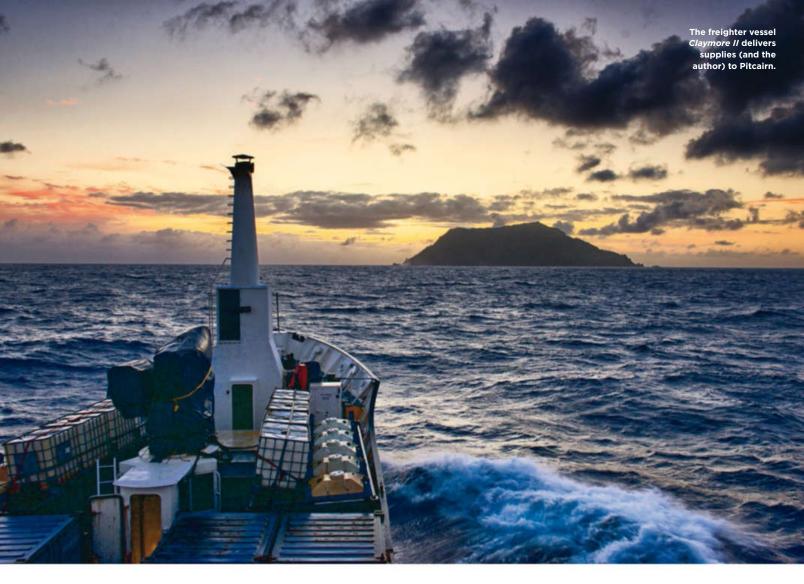
The house is full of a different crowd from the Warrens, including some of the "outsiders," such as the island's newly arrived—and only—police officer, John. He's a Kiwi who served with the United Nations in East Timor and requested to be sent to Pitcairn. "I left the world's largest police force for the world's smallest," John shouts over Bonnie Tyler's "Total Eclipse of the Heart." "I've always dreamt of coming to Pitcairn; this island is a legend."

That night, as I walk back to Meralda's, the full moon is up and shining so brightly the clouds cast dark shadows on the sea. I find myself thinking that maybe some of what's so intriguing about Pitcairn isn't what the island has, but what it doesn't have: no traffic, no crowds, no cell phones. (People call one another by radio.) I wonder about the isolation and size—Pitcairn is only slightly larger than Central Park—but remember what a woman told me at Andrew's party. "Pitcairn is the loneliest place in the world," she said, "But you're never alone. You're surrounded by people."

MY TIME on the island goes quickly; Meralda is constantly on the go with me in tow. "Everyone thinks that island life is just sitting in a hammock under a coconut tree drinking piña coladas," she says. "We don't pay income tax on the island; instead we have a community obligation to work on projects. Everyone has several jobs. I've been a nurse, police officer, radio operator, storekeeper, and immigration officer. Now I'm a cultural teacher and I check the seismic equipment." One morning she slips on what looks like a baggy white fencing suit, and we head off to check her hives-she's also Pitcairn's beekeeper. The island's bees have never been exposed to pesticides and make the purest honey in the world-the Queen is said to be a fan.







The Queen's Navy did rediscover and sail to Pitcairn, but not until a quarter of a century had gone by. Of the nine mutineers and 12 Tahitian men, all but John Adams were long dead. Only the Tahitian women and their children remained. The Navy left the strange community in peace, but came home with a wild story. The legend of Pitcairn, the idyllic utopia, was born.

Beyond the legend, however, life here is challenging. A decade ago, the island endured a series of sexual-assault convictions. The population, which hit a high point of 250 in 1936, has steadily declined. No new settlers have arrived in recent years, and the population is aging. The only child on Pitcairn is 6-year-old Cushana, Meralda's niece. Once she finishes primary school, she will leave for boarding school in New Zealand. She shows me her goat one afternoon and laughs when it tries to butt me. Does she wish there were

other children here? She does not. "I'm the queen," she beams, "the Queen of Pitcairn."

The Pitcairn Cushana is inheriting from Meralda's generation will soon be known for being something far greater than a quaint footnote in history. The United Kingdom has announced that it is establishing the world's largest marine sanctuary, with Pitcairn at the heart. Residents of the world's smallest democracy are the new stewards of a vast blue wilderness more than twice the size of California. A recent National Geographic ecologist who explored the area said that the waters are among the most pristine in the world, and full of species unknown to science.

Toward the end of my stay, Meralda lets me borrow her quad, and I drive out to St. Paul's, a rocky point on the island's east end past Ghosty Valley. It's a desolate, empty corner of the island; the ancient lava is blood red and cheese-grater sharp on my sneakers. It's my first time alone on the island, and I revel in the space. A cool wind blows up off the sea, and red-tailed tropicbirds wheel overhead. I climb down to the Olympic-size tidal pool shimmering like polished opal. With each swell rolling in against the basalt barricade, there's a canon-shot boom, and two seconds later. small geysers erupt inside the pool, air forced through hollow lava tubes. It's like God's own Jacuzzi. I swim out to the rocks and let the sun-warmed sea foam slide over my shoulders.

Floating in the clear waters of St. Paul's, pondering the future of Pitcairn, I have to smile. It would be a mistake for outsiders to underestimate the mutineer descendants. They're all survivors. It's in their blood.

Jad Davenport is a Denver-based writer and photographer, and is a frequent contributor to Coastal Living.





CRANBERRY BBQ MEATBALLS

(PICTURED ON PREVIOUS PAGE)

HANDS-ON TIME: 45 minutes **TOTAL TIME**: 1 hour

- 1 cup bottled chili sauce (such as Heinz)
- 3/4 cup unsalted chicken stock
- 1/4 cup light brown sugar
- 1/4 cup cider vinegar
- 1/4 cup soy sauce
- 2 tablespoons sauce from canned chipotle peppers in adobo sauce
- 2 (14-ounce) cans cranberry jelly
- $1\frac{1}{2}$ teaspoons kosher salt, divided
- 3 tablespoons butter
- 1 cup finely chopped onion
- $\frac{1}{2}$ cup finely chopped celery
- 6 garlic cloves, minced
- 11/2 pounds 85/15 ground beef
- 1½ cups panko (Japanese breadcrumbs)
- $\frac{1}{4}$ cup chopped fresh sage
- 1 teaspoon freshly ground black pepper
- 3 large eggs
- 6 tablespoons olive oil
- **1.** Whisk together first 7 ingredients and ½ teaspoon salt in a large saucepot over medium heat. Cook, whisking frequently, 12 minutes or until sauce thickens slightly.
- 2. Melt butter in a large nonstick skillet over medium-high heat. Add onion, celery, and garlic; sauté 5 minutes or until softened. Transfer mixture to a large bowl; let cool 10 minutes. Add remaining 1 teaspoon salt, beef, and next 4 ingredients. Mix thoroughly—by hand works best—and shape into 48 (¾-ounce) balls.
- 3. Heat 3 tablespoons oil in a large nonstick skillet over medium-high heat. Add half of meatballs. Cook 5 minutes, turning to brown evenly. Remove from pan. Repeat with remaining oil and remaining meatballs.
- **4.** Heat sauce in a large Dutch oven over medium-high heat. Adjust heat to maintain a very low simmer. Add meatballs (you may have to do this in 2 batches depending on the size of your pot), and simmer 7 minutes. Makes 8 servings.







CRANBERRY-BALSAMIC GLAZED PORK RACK WITH FENNEL, APPLES, AND PEARS

HANDS-ON TIME: 45 minutes **TOTAL TIME:** 2 hours, 15 minutes This deeply flavorful glaze can be made up to 1 day ahead of time.

- 11/2 cups chicken stock
- 8 ounces fresh or frozen cranberries
- 6 tablespoons balsamic vinegar
- ½ cup brown sugar
- 1/3 cup fresh orange juice
- 2 teaspoons vanilla extract
- 2 teaspoons freshly ground black pepper
- 6 tablespoons extra-virgin olive oil
- 1 tablespoon dried crushed red pepper
- 12 garlic cloves, smashed
- 12 fresh thyme sprigs
- 10 (1-inch) orange zest strips
 - 1 (6-pound) bone-in pork rib roast (Ask your butcher for an 8-bone rack from the shoulder end, Frenched.)
- 7 teaspoons kosher salt, divided
- 1 tablespoon freshly ground black pepper
- $\frac{1}{2}$ cup canola oil, divided
- 2 small heads radicchio, quartered
- 1 fennel bulb, cored and quartered
- 1 Honeycrisp apple, halved vertically
- 1 Bosc pear, halved vertically

Garnish: fresh sage sprigs

- **1.** Combine first 5 ingredients in a saucepan over medium heat. Cook 16 minutes or until mixture thickens slightly. Remove from heat; stir in vanilla and 2 teaspoons black pepper.
- **2.** Combine olive oil and next 4 ingredients in a bowl. Place pork on a jelly-roll pan; rub with marinade. Refrigerate 6 hours or overnight. Remove pork from refrigerator, and let stand at room temperature 1 hour before

- cooking. Brush off marinade; sprinkle with 2 tablespoons salt and 1 tablespoon pepper.
- **3.** Preheat oven to 350°. Heat 6 tablespoons canola oil in a large heavy-bottomed roasting pan over medium heat. Place pork, fat side down, in pan; cook 18 minutes, turning to brown all sides. Transfer pork to a plate, and wrap exposed bones with aluminum foil. Pour off fat from pan.
- **4.** Add remaining 2 tablespoons canola oil to roasting pan. Add radicchio and fennel, cut sides down, to pan; cook 8 minutes, turning to brown all cut sides. Remove from pan. Return pork to pan, fat side up.
- **5.** Roast pork 1 hour or until interior registers 115° when tested with a thermometer. Remove pan from oven. Arrange fruit and vegetables around roast; sprinkle vegetables with remaining 1 teaspoon salt. Brush top of roast with half of cranberry mixture, and return pan to oven; roast 20 more minutes or until interior registers 140° when tested with a thermometer. Remove pan from oven.
- **6.** Transfer roast to a large plate; remove foil from bones. Let rest 10 minutes. Arrange vegetables and fruit on a large platter; place roast on platter. Pour any accumulated juices from plate into remaining cranberry mixture. Brush pork with ½ cup cranberry mixture. Serve pork roast, vegetables, and fruit with remaining cranberry mixture. Garnish, if desired. Makes 8 servings.



- 4 teaspoons cornstarch, divided
- 5 large eggs, divided
- 2 tablespoons orange zest
- 1 cup fresh orange juice
- 2 large egg yolks
- 1. Preheat oven to 350°. Melt 6 tablespoons butter in a small saucepan over medium-low heat; cook 6 minutes or until golden brown, stirring frequently. Let cool 5 minutes.
- 2. Place wafer crumbs, brown sugar, and 1/8 teaspoon salt in the bowl of a food processor; pulse to combine. Drizzle melted butter over top of crumb mixture; pulse to combine. Press crumb mixture into the bottom and up the sides of a 9-inch round removablebottom tart pan coated with cooking spray. Bake 12 to 14 minutes or until crust is lightly browned. Let cool completely on a wire rack.
- berry mixture into egg mixture, whisking constantly until combined. Return mixture to pan over medium heat; cook, stirring constantly, about 3 minutes or until mixture thickens. Pour mixture through a fine wiremesh strainer into a bowl, pressing on solids with the back of a spoon; discard solids.
- 4. Combine orange zest and juice, remaining ½ cup granulated sugar, remaining 8 tablespoons butter, and remaining 1/8 teaspoon salt in a medium saucepan over medium-high heat; bring to a boil. Whisk together egg yolks, remaining 1 tablespoon cornstarch, and remaining 4 eggs in a medium bowl. Gradually drizzle hot orange mixture into egg mixture, whisking constantly. Return mixture to pan over medium heat; cook 4 to 5 minutes or until

mixture thickens, stirring constantly. Pour mixture through a fine wire-mesh sieve into a bowl, pressing on solids with the back of a spoon; discard solids. Spread orange filling into cooled crust, smoothing top. Spoon cranberry mixture over filling; smoothing top. Let tart cool to room temperature on a wire rack. Cover and refrigerate 8 hours. Makes 8 servings.

desserts

CRANBERRY-ORANGE TART WITH BROWNED **BUTTER CRUST**

CRANBERRY-PISTACHIO WHITE CHOCOLATE **BARK WITH SEA SALT**



Microwaving the chocolate helps keep the temperature below 92°, ideal for tempering. Use the best-quality white chocolate you can find (not those labeled "baking chips").

- 8 ounces premium white chocolate, finely chopped
- 1/3 cup dried cranberries, chopped and divided
- 1/3 cup roasted and salted pistachios, chopped and divided
- 1/4 teaspoon flaked sea salt
- 1. Place chocolate in a microwave-safe bowl. Microwave at 20% power for 15 seconds; remove bowl from microwave and stir. Repeat process until most of the chocolate has melted and is smooth. Let stand, stirring occasionally, until all of the chocolate melts and is smooth.
- 2. Set aside 1 tablespoon each cranberries and pistachios.
- **3.** Stir remaining cranberries and remaining pistachios into chocolate. Spread mixture onto parchment paper in an even (1/4-inch-thick) layer. Top evenly with reserved cranberries and pistachios, and sprinkle evenly with salt, pressing gently to adhere. Refrigerate 1 hour or until set. Break into bite-size pieces. Makes 8 servings. -Recipes by Robin Bashinsky, Jiselle Basile, Adam Hickman, and Deb Wise ■





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BOUNTY (GATHER)



Wild Rice Salad with Dried Cherries and Parsley

HANDS ON TIME: 10 minutes TOTAL TIME: 25 minutes

This grain salad tastes equally delicious when served warm or at room temperature. If serving at room temperature, let rice cool completely before adding the parsley and cherries.

- 1/4 cup unsalted butter
- 1 cup chopped onion
- 3/4 cup chopped carrot
- 2 cups royal blend wild rice mix (such as Rice Select)
- 1/2 cup almonds, chopped
- 21/4 cups unsalted chicken stock
- 11/2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 1/2 cup chopped fresh flat-leaf parsley
- (5-ounce) package dried sweet cherries, chopped

1. Melt butter in a large skillet over mediumhigh heat. Add onion and carrot; sauté 4 minutes or until onion begins to brown. Stir in rice and almonds; sauté 3 minutes. Add stock, salt, and pepper; bring to a boil.

2. Cover, reduce heat to low, and cook 16 minutes or until liquid is absorbed and rice is tender. Remove from heat; stir in parsley and cherries. Makes 6 servings.

Roasted Carrots and Fennel

HANDS-ON TIME: 50 minutes TOTAL TIME: 50 minutes

- 1 pound rainbow carrots or tender young carrots, halved lengthwise
- 1 large fennel bulb, cored and cut into 1/2-inch slices (reserve a few fronds for garnish)
- 1 small lemon, quartered
- 3 shallots, halved lengthwise
- teaspoons fresh thyme leaves
- tablespoons olive oil
- teaspoon salt 1/2
- teaspoon freshly ground black pepper

Preheat oven to 425°. Combine all ingredients on a baking sheet, tossing well to coat. Bake 25 to 30 minutes or until vegetables are tender and caramelized, stirring after 15 minutes. Arrange on a platter, and sprinkle with reserved fennel fronds, if desired. Makes 6 servings.

Ginger-Pumpkin Trifle with Vanilla **Mascarpone Cream**

HANDS-ON TIME: 35 minutes TOTAL TIME: 2 hours, 35 minutes

- 4 cups half-and-half
- 2 cups canned pumpkin puree
- 1¼ cups granulated sugar, divided
- 8 large egg volks
- 6 tablespoons cornstarch
- 2 teaspoons pumpkin pie spice
- 1/4 teaspoon salt
- 2 vanilla beans, split lengthwise
- (8-ounce) package mascarpone
- 2 (8-ounce) packages frozen whipped topping, thawed
- 4 teaspoons instant coffee
- 2 tablespoons hot water
- 2 tablespoons dark rum
- cups coarsely chopped gingersnap cookies, plus 2 tablespoons cookie crumbs for topping
- 1 tablespoon finely diced candied ginger
- 1. Whisk together half-and-half, pumpkin, 1 cup sugar, and next 4 ingredients in a large saucepan until smooth. Place pan over medium-high heat; bring to a boil, stirring constantly. Cook, stirring constantly, 5 to 6 minutes or until mixture is thick and bubbly. Place pan in a large ice-filled bowl. Let mixture cool to room temperature, stirring occasionally.
- 2. Scrape seeds from vanilla beans; combine seeds and mascarpone in a medium bowl. Beat with a mixer at high speed 2 minutes or until smooth. Gently fold in whipped topping.
- 3. Whisk together coffee, hot water, rum, and remaining 1/4 cup sugar in a small bowl until sugar and coffee dissolve.
- 4. To assemble trifle, spoon half of the pumpkin mixture into the bottom of a trifle dish or glass bowl; smooth top. Arrange 3 cups chopped cookies over pumpkin. Drizzle half of coffee mixture over cookies. Top with half of mascarpone mixture. Repeat with remaining pumpkin mixture, cookies, coffee mixture, and mascarpone mixture. Sprinkle evenly with 2 tablespoons cookie crumbs and candied ginger. Refrigerate at least 2 hours before serving. Makes 8 to 12 servings. -Recipes by Robin Bashinsky, Jiselle Basile, Adam Hickman, and Deb Wise ■







HOLIDAY ENTERTAINING MADE

special









IT'S NOT THANKSGIVING WITHOUT LEFTOVERS. FEAST AGAIN WITH THIS **EASY RECIPE THAT'S PERFECT FOR ENTERTAINING!**

Turkey Casserole

SERVES: 6 / PREP TIME: 15 min / COOK TIME: 40 min

- 4 cups leftover prepared stuffing, divided
- 4 cups coarsely chopped leftover cooked turkey (about 1 lb.)
- 3/4 cup Hellmann's or Best Foods Real Mayonnaise, divided
- 1/4 cup whole berry cranberry sauce
- 2 cups leftover mashed potatoes
- 1½ cups shredded mozzarella cheese

Preheat oven to 375°. Spray 8-inch baking dish with non-stick cooking spray. Spoon in 2 cups stuffing, then top with turkey.

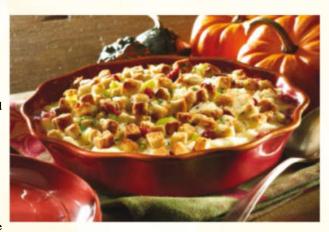
Combine 1/4 cup Hellmann's® or Best Foods® Real Mayonnaise with cranberry sauce; evenly spread over turkey.

Combine remaining ½ cup Mayonnaise, potatoes, and cheese in large bowl. Evenly spread on turkey, then top with remaining 2 cups stuffing.

Bake 40 minutes or until heated through. Let stand 10 minutes before serving. Garnish, if desired, with dried cranberries.

SMART TIP: For the Hellmann's® taste you love with the goodness of olive oil, substitute Hellmann's® or Best Foods® Mayonnaise Dressing with Olive Oil.





LEFTOVER TIPS

After a long day of prepping for your feast, make storing the leftovers easy with these simple tips:

- Clear out your refrigerator ahead of time to avoid scrambling to make room for leftovers.
- Have freezer bags and freezer-safe containers on hand.
- To keep food safe, pack up leftovers and refrigerate as soon as possible.
- Remove stuffing from the turkey cavity and store in a separate container.
- Carve leftover turkey meat from the bones and store in shallow containers or plastic bags. (Be sure to save the bones for stock!)



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MEDIUM TRAY SERVES 12-16, LARGE TRAY SERVES 18-22

ENTERTAINING TIP

Fridge too full? Gain extra space in the refrigerator by putting non-essentials (ketchup, juice) in a cooler filled with ice.

For a sweet ending to your holiday get-together, pick up a **Brownie Tray** at your local Aeme, Shaw's, Star, or Safeway bakery. Rich, decadent chocolate brownies are always a crowd favorite!

MEDIUM TRAY SERVES 12-16, LARGE TRAY SERVES 18-22

ENTERTAINING TIP Make it your own! Transfer store-bought desserts to your own plates and platters to serve. Use a cake pedestal to bring some height to your table. Garnish with homemade whipped cream or fresh berries for that special touch.



-Omno-

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I HAVE LONG ENJOYED the great literature of the coast. As a kid, reading John Hersey's Blues, Henry Beston's The Outermost House, and Thoreau's Walden gave me a keen sense of the less-is-more philosophy of the seashore. "Simplify! Simplify!" These books firmly planted that idea in my mind.

At home by the sea, that modesty is precisely what I pursue. The noise of our lives abates in our retreat, so the food prepared here calls for the same sense of restraint. As we surrender our everyday worries, so, too, do coastal kitchens cast off the clutter and gadgets that sometimes can adorn other home kitchens. In this spirit, beach house cooking can be just as unassuming. The fridge might not always hold a vast variety and volume of foods; the pantry might not be overflowing with spices and sauces. And so my Roast Vegetable Tuna Salad (recipe on page 98) is inspired by the very minimalism that makes a coastal kitchen so charismatic.

In this dish we elevate a humble but everpresent ingredient: canned tuna. While often defaulted to-when mixed with mayonnaise and a little celery salt-for lunchtime sandwiches, canned tuna also can be prepared in sophisticated ways. Taking a cue from the famed Niçoise salad by way of French shorelines, the tuna here flavors a host of vegetables. The vinaigrette-made spicy by mustard and its more potent pairing, horseradishbalances the roasted vegetables: green beans withered and browned, radish sweetened of its bitter personality, and tomatoes concentrated by the heat. Watercress rounds out the assembly with its peppery bite.

This salad can be composed as individual plates or served family style on a giant platter, and is as good the next day as when prepared fresh. So easy and quick to make, it gives you that much more time to enjoy the good—and simple—life on the coast. ➤

FINE TUNA

The most unsung—and simplest fish to prepare by the shore? Hint: It comes in a can







Roast Vegetable Tuna Salad

HANDS-ON TIME: 20 minutes TOTAL TIME: 45 minutes

- 2 (5-ounce) cans white tuna packed in oil, undrained
- pound butternut squash, peeled and cut into 1-inch cubes
- 1/2 pound small red potatoes, halved
- 7 ounces radishes, halved
- 6 tablespoons olive oil
- 1½ teaspoons kosher salt
- 3/4 teaspoon freshly ground black pepper
- ½ pound green beans, trimmed
- 3 plum tomatoes, quartered
- 1 small garlic clove, grated
- 1 tablespoon red wine vinegar
- 1 tablespoon drained capers
- 1 tablespoon prepared horseradish
- 1/2 tablespoon whole-grain mustard
- 2 bunches watercress

and 1/4 teaspoon pepper

- **1.** Preheat oven to 425°. Drain tuna, reserving oil; set aside.
- 2. Combine squash, potatoes, radishes, 1½ tablespoons oil, ½ teaspoon salt, and ¼ teaspoon pepper in a large bowl; toss to coat. Spread squash mixture in a single layer on a rimmed baking sheet. Add green beans, tomatoes, ½ tablespoon oil, ½ teaspoon salt,

to bowl; toss to coat. Arrange tomatoes on a second rimmed baking sheet; reserve green beans. Roast squash mixture and tomatoes 15 minutes. Add green beans to pan with tomatoes; stir squash mixture. Roast 15 more minutes or until beans are crisp-tender and potatoes are cooked through. Let vegetables cool to room temperature.

- 3. Whisk together garlic and next 4 ingredients in a medium bowl. Combine 4 cup reserved oil from canned tuna with remaining 1/2 cup olive oil. Add oil to vinegar mixture in a slow, steady stream, whisking constantly until smooth. Sprinkle with remaining 1/2 teaspoon salt and remaining 1/2 teaspoon pepper.
- 4. Combine watercress and half of the vinaigrette in a large bowl; toss to coat. Divide watercress mixture evenly among 4 plates. Top evenly with roasted vegetables. Flake tuna evenly over vegetables; drizzle evenly with remaining vinaigrette. Makes 4 servings.

YES, YOU CAN!

TOP TUNA

Canned tuna is often at the center of the sustainability debate, but many options get the environmental green light. My favorite is Henry & Lisa's, which is packed with dayboat-fresh, sustainably caught tuna, but all the picks below are good choices. Get more information on tuna sustainability at seafoodwatch.com.



Henry & Lisa's Natural Seafood



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COCKTAIL OF THE MONTH

Sangria is not just for summer anymore—this effervescent sip brightens up Beaujolais with sweet orange, tangy grapefruit, and a pop of spicy ginger.

The Recipe

HANDS-ON TIME: 10 minutes
TOTAL TIME: 10 minutes + 8 hours

- 1/2 cup Cointreau
- 1/2 cup fresh orange juice
- 1/4 cup sugar
- 1 small grapefruit, thinly sliced
- 1 orange, thinly sliced
- 1 (1-inch) piece fresh ginger, peeled and sliced
- 1 (750-milliliter) bottle light-bodied red wine, such as Beaujolais

20 ounces club soda, chilled

- 1. Combine first 3 ingredients in a large pitcher, stirring until sugar begins to dissolve. Quarter the grapefruit slices to make triangles; add to pitcher with orange slices, ginger slices, and wine. Cover and chill at least 8 hours or overnight.
- 2. Add club soda to pitcher just before serving; stir gently. Makes 8 servings.



The Rules

Compete for the ultimate beach house bragging rights! It's easy:

- 1. Go to **coastalliving.com/namethisdrink** anytime between October 16 and November 13, 2015.
- 2. Suggest a fun, creative, and evocative name for this recipe. Explain why you chose the name in a sentence or two (50 words or less).
- 3. The winning recipe name (and your name, if you wish) will be printed in an upcoming issue of *Coastal Living!*







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MEET VIOLET

Rescued after a hit-and-run accident, this spunky pup is coasting through life

KITE-FLYING DESTINATION St. George Island, Florida, not far from the 8-yearold boxer's Tallahassee home

LOCAL HANGOUT Eddy Teach's Raw Bar. "She sits at the table and listens to the bands," says owner Jennifer Chapman, who founded the Boxer Aid & Rescue Coalition (boxerarc.org) that took Violet in after a hit-and-run accident and subsequent surgery to repair her front legs.

CRABBY FRIENDS "She likes to play with blue crabs, but she's afraid of them," says Chapman. "She's a 55-pound dog, and they're itty bitty, but she's afraid they're going to snap at her nose!"

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Spread the love with fun finds that donate to animal shelters and rescues







Perry Dog The Blanca Porcelain Bowls, from \$36: perry-dog.com



Found My Animal Indigo Ombré Rope Adjustable Dog Leash, \$62; foundmyanimal.com

Do you have a favorite picture of your dog at the beach to share? To nominate your pup for Reader Pet of the Month, send a photo to beachdogs@coastalliving.com and tell us in 100 words or less why you think he or she deserves to be featured



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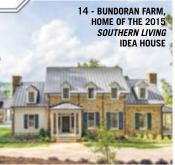




















(SOURCES)

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CORRECTION The byline for "25 Things Every Coastal Cook Should Know" in our October issue omitted the talents of Katie Barreira. We regret the error.

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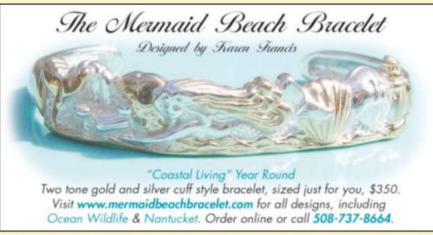


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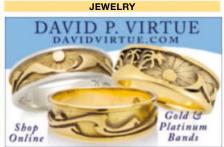
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HOUSE ON THE WATER

Memories of a beloved bayfront home sustain a close-knit family a decade on BY JANIS COOKE NEWMAN

WE CALLED IT "THE HOUSE ON THE WATER"-

a clapboard colonial on the Jersey Shore that my father bought not long after he and my mother divorced. A house bought to start a new life, at a time I was starting a new life—freshly graduated from college.

On summer weekends, I escaped my sweltering city apartment via the Jersey Turnpike to The House on the Water. There, I'd claim the back bedroom, where you could leave the window open and fall asleep to the sound of the sea slapping up

against the wood-plank wall that kept the bay from spilling into my father's yard.

For as long as he lived in that house—a decade—my father never put a stick of furniture in the living room. Because who would sit in a room that looked out on the street when there was a room at the back of the house with windows that ran the entire width of the property and had a view of the bay, tree-covered Cattus Island, and, in winter, clusters of red-headed ducks that had migrated south?

The House on the Water didn't have much of a yard. It wasn't more than 12 feet from the worn planks of the house's back deck to the bay. My father filled this space with smooth stones that fit perfectly into the palm of your hand, and which no one could resist tossing into the sea.

Every July—for his birthday—my father would throw a family reunion there, his three sisters arriving with bowls of potato salad and bottles of rye whiskey. They'd sit in the shade, protecting their pale Irish skin and playing pinochle until the mosquitoes came out, their glasses of whiskey sweating beside them.

In August, during blue-claw season, my father and I baited traps with chicken wings. In late afternoon, we'd eat our catch on the heated deck planks, still in our bathing suits, pieces of shell sticking to our damp skin. When every morsel was gone, we'd rinse off by jumping into the bay.

When I married, my new husband and I held a second reception in that narrow yard, toasting my father's sisters—and his own new wife—with rye whiskey.

Once he retired, though, my father decided to give up the house. "I'm not sure I want to live with winter," he said.

But ever since he moved south, to a house on a golf course—a house that, despite its sweeping views of lush greens, was never granted a name—we continued to talk about The House on the Water.

The day that Hurricane Sandy came to New Jersey, we all worried over what may have happened to it.

We could have searched the Internet to learn its fate. Could have asked someone to drive past. But in the end, we did none of those things. Because for us, The House on the Water had become more than a physical place. It had become the feel of a smooth stone in your hand, and a toast made with rye whiskey, and the story of a man who, for a decade, never saw the point of putting furniture in a living room that didn't look out on the sea.

Janis Cooke Newman is the author of the novels A Master Plan for Rescue and Mary: Mrs. A. Lincoln. She is also the founder of Lit Camp writers' conference.

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